

UNITED STATES MARINE CORPS
Logistics Operations Schools
Marine Corps Service Support Schools
Camp Lejeune North, Carolina 28542-0041

LOC

1208

STUDENT OULINE

INTRODUCTION TO FOOD SERVICE PLANNING

1. Terminal Learning Objective: Given a requirement to supervise the operation of a dining facility/field mess and the reference, supervise unit subsistence, to ensure supportability of the unit's assigned mission. (0402.01.04)

2. Enabling Learning Objective:

a Given the references, a written test, and Requirement to supervise a dining/field mess, identify how a dining facility should be organized, per the references.
(0402.01.04a)

(1) Identify the basic food service responsibilities when managing a dining facility.

(2) Identify the basic food service planning considerations when managing a dining facility

(3) Identify the problem trends in food service planning

b. Given the references, a multiple-choice test, and a requirement to supervise a dining/field mess, identify how a field mess should be organized, per the references.
(0402.01.04b)

(1) Identify the basic food service responsibilities when managing a field mess

(2) Identify the basic food service planning considerations when managing a field mess.

(3) Identify the types of field rations

(4) Identify the basic considerations when selecting a field mess site

OUTLINE

1. BASIC FOOD SERVICE RESPONSIBILITIES/GARRISON

a. Personnel

(1) As a log/CSS planner, one of the first responsibilities in the area of food service planning is to ensure that the unit has the trained personnel necessary to fulfill food service requirements.

(2) T/O. Be familiar with the unit's T/O for food service personnel. Messhall officers should work with the personnel officer and senior food service adviser to ensure these billets are filled to the designated strength.

(a) Cooks/Subsistence Supplymen. Ensure you have the cooks (MOS 3381) you rate, especially those senior people who can advise you on food service planning matters. Subsistence supply personnel (MOS 3361) are those personnel who issue and receive subsistence and provide the "accounting" functions necessary for good reporting etc.

(b) Training. Ensure personnel are trained in the following areas: Operational and safety procedures with food service equipment, Hygiene (both personal and food preparation procedures), record maintenance and management and mess physical inspection standards.

(c) Civilians and Contractors. Civilians, either contract or Marine Corps civilian employees accomplish all messman tasks, except at locations where civilians are not available. The messhall manager/officer, using food service attendants only, is most important link in developing a successful relationship with a civilian food service attendant contractor. Standards of sanitation and service must be maintained. The messhall manager/officer has the following responsibilities for contract operations.

1. Provides input to the Food Service Officer in the developmental stages of contracting process concerning

particular of the organizations messing requirements, hours, special meals, and physical plant considerations.

2. Have a copy of and be thoroughly familiar with the entire contract pertaining to messhall operation.

3. Provide military food service personnel with classes prior to contract start-up as to their duties and responsibilities and those of the contractor.

4. Meets with the contract supervisor to discuss areas which may need improvement.

5. Provides the contractor with timely requirements which would necessitate an addition to the work force.

6. Ensures government equipment used by the contractor is in serviceable condition.

7. When necessary, completes and forwards customer complaint forms to the quality assurance section for proper documentation.

8. Be familiar with the contingency plan developed by the Food Service Officer for food service attendant replacement should a contract strike or work stoppage occur.

b. Inspections. MCO P10110.14 states that all food service facilities will be routinely inspected for proper sanitation procedures, by Preventive Medical Unit (PMU) personnel, at least twice a month, areas inspected are:

(1) Mess Physical. Food service personnel require a physical examination annually.

(2) Training. Food service personnel are required to have 6 hours of annual training on food service sanitation. These certificates must be maintained on file at the work location.

2. Food Service Planning. If you have good equipment and well trained personnel, you can concentrate on food service planning as your personal responsibility. Remember, your number one responsibility in food service planning is effective support.

Listed below are some the planning consideration.

a. Man-Day Fed. Purchasing power for a food service facility is based on the number of users.

b. Subsistence Forecasting. The number of individual who will subsistence in the messhall from day to day will vary. Some factors that will help to forecast the portion of ration that should be prepared on a given day are:

(1) Deployed Units. If units that normally subsist in the mess were to deploy, it would have an effect on the portion of ration that is prepared.

(2) Holidays. There are less individuals on the base on long weekends, the portion of ration that is prepared should reflect that.

(3) Attachments. If there are to be reserves and other units that will subsist in the messhall for a short period of time then they should be identified early; in order that their numbers can be added to the portion of ration that are to be prepared.

3. PROBLEM TRENDS

a. Not Following Administrative/Accounting Guidelines. This will lead to possible food shortages. It will definitely result in poor and inaccurate reports. These are some of the key points in maintaining good paperwork.

(1) Copies of Billing Documents

(2) Meal Breakdown

(3) Foreign Currency Exchange

b. Poor Subsistence Requirements Forecasting. This is usually caused by not being familiar with the operational factors such as length, or number of personnel involved.

6. RESPONSIBILITIES OF ESTABLISHING A FIELD MESS

a. T/E. Ensure all T/E equipment is on hand. Requisition any shortages and reconcile frequently. SL-3 items are very important to operation of field mess equipment.

b. Maintenance. This goes hand-in-hand with a good training program. Ensure preventative maintenance is accomplished in accordance with its technical pubs. Maintain the appropriate technical pubs. Establish a budget for repair/ replacement with your supply officer.

c. Embarkation. A battalion field mess takes up a lot of embarkation space. Ensure your embarkation information is properly identified to your embarkation officer and loaded accordingly. Maintain good quality, serviceable embarkation boxes for your equipment and pubs. Train your cooks in embarkation, preparation of supplies and equipment.

d. Field Mess Sanitation

- (1) Require Unit Medical to Inspect Frequently
- (2) Refrigeration Maintenance
- (3) Pest Control
- (4) Personnel Hygiene
- (5) Waste Disposal
- (6) Galley and Dining Tents
- (7) Fuel Site/Maintenance Tent
- (8) Immersion Heaters
- (9) Disposal Site

e. Safety

- (1) Fuel and Burner Safety
- (2) Fire Extinguishers (Charged and Inspected)
- (3) Tents and Space Heaters

2. PREDEPLOYMENT/PRE-EXERCISE, FIELD MESS PLANNING.

a. Close coordination between the S-4 and the S-3 is essential to ensure the food service plan is capable of providing support to the unit. In a MAGTF environment, the senior logistics/CSS planner must take the lead to coordinate

the assets and fulfill the feeding requirements of all the MSE's. When planning food service support for deployment or training exercises, certain planning considerations must always be addressed.

(1) Commander's Guidance. His or her guidance will directly effect how to plan to feed. Some things to take into consideration are:

(a) Type of ration to be fed

(b) The number of days to feed hot rations

(c) The number meals per day hot rations are to fed

(2) Time. Under most conditions, it takes 3-5 days to establish a field mess operation. Putting up tentage, bringing in refrigeration units and MEP generators, and positioning all your field ranges etc. is very time consuming. It also takes 2-3 days to break the field mess down and backload or move it to another location. Therefore, length of the operation and time available for set-up and takedown must be considered when deciding upon the establishment of a field mess operation.

(3) Tactical/Training Situation. Will units be stationary or on the move? Can support be provided from the messhall, via vacuum cans?

(4) Availability of Messing and Support Options (i.e., host nation messing/support, shipping, interservice support).

(5) Size of Unit. Numbers determine requirements. Ensure that there is adequate amount of chow, but excess becomes an embarkation problem. How much equipment will be required?

(6) Environment. This will have a huge impact on the feeding plan and type rations to be fed.

(a) Cold Weather. More calories and water required.

(b) Desert. Large water requirement. Refrigeration may be larger issue.

(c) Tropical. Sanitation and field mess site selection are major concerns.

(7) Other Planning Requirements

- (a) Water
- (b) Fuel
- (c) Weight and Cube (embarkation)
- (e) Tentage
- (f) Transportation
- (g) Construction Materials
- (h) Field Bakery
- (i) Refrigeration
- (j) Special Feeding Situations (CG's Mess, Foreign Military)
- (k) Ration Issue Point
- (l) Officer/Enlisted Checkage
- (m) Mess Physicals
- (n) Special Equipment
- (o) Repair Parts

b. Types of Rations. Length of operation may necessitate use of several types of rations in order to provide a varied diet and keep morale up.

(1) Packaged Operational Rations (POR's)

- (a) Meals, Ready-To-Eat (MRE)
- (b) Ration, Cold Weather (RCW)
- (C) Bread, shelf-stable (BSS)

(d) Unitized B-Rations (UBR). "B" Rations are primarily canned/dehydrated foods for 100 personnel that do not require refrigeration, but require preparation using field food service equipment.

(e) Meal Module Tray Pack (MMTP). MMTP is a complete meal for 18 persons. MMTPs are served by unit food service personnel using the tray ration heating system. The feeding method is employed for mobile unit personnel who cannot access hot UBR meals from the messhall. Without MMTPs, maneuver element personnel would be required to subsist on MRE's for extended periods of time.

c. Personnel Requirements. Food service personnel requirements are based on the type of ration being used and the number of persons being served.

(1) Unitized B-rations require 1 cook per 75 individuals and 1 messman per 50.

(2) Meal module tray pack require 2 cooks per 250 individuals and messmen are as needed.

(3) Meals ready to eat require neither cook nor messmen.

d. Site Selection. Your senior food service personnel should be able to assist you in this decision process. Your S-3 and S-2 should also be contacted. There are several characteristics a good site should have.

(1) Natural Cover and Concealment

(2) Good Access Roads

(3) High and Dry Ground for Drainage

(4) Near a Natural Water Supply and Located Upstream

(5) Located as Near to Troops as Possible

(6) Sufficient Area to Set Up

3. EMPLOYMENT

a. Ration Supply Liaison. The sources of supplies for rations could be from a wide range of sources to include host nation, other service, local messhalls, amphibious ships, a

CSSE etc. Guidance should be identified in accordance with the CSS plan.

(1) Delivery Schedule must support feeding plan. Timeliness is key.

(2) Administrative Procedures for Requisitions. Forms to utilized etc.

b. Subsistence Operational Analysis Report (SOAR) Requirements. This report goes to HQMC via the chain of command. It furnishes operational data necessary for subsistence management within Marine Corps. It Submitted on NAVMC 10369-A & b monthly to CMC (LSF-4). SOAR must be reviewed and signed by installation commander or someone with "by direction" authority. It must be submitted on time, accurate, and with all associated paper work.

(1) Copies of Billing Documents. Purchases of "A" rations must be documented.

(2) Host Nation Support/Messing Documents. Receipts, billings etc.

(3) Man-Day Fed Reports. Your mess chief will know the importance of these documents. These reports actually determine your "credits" and justify expenditures. Ensure these records are maintained during your field feeding of "A/B" rats or host nation support/messing.

(4) Local Economy Bills

4. POST DEPLOYMENT/POST EXERCISE

a. SOAR Requirements/Follow-Up. As stated, the SOAR report with all associated paperwork must be submitted via the chain of command following each major food service evolution. After submission, follow-up with phone calls or messages to ensure it does not get lost along the way. SOAR controls funding for ration allocation.

b. Disposition of Excess Subsistence Supplies. When an exercise or operation is concluded, remaining rations must be accounted for and disposed of accordingly.

(1) Ration, Cold Weather. Return to Defense Personnel Support Center (DPSC) via Force Service Support Group (FSSG)

(2) "B" Rations. Return to Defense Personnel Support Center (DPSC) via Force Service Support Group (FSSG)

(3) MRE's/Fuel Bar Trioxane (FBT). Return to FSSG

c. Food Service After Action Report. These reports are always required by higher headquarters. Including food service planning information in any type after action lessons learned report is an excellent way of capturing data for future use.

d. Inspection of T/E Field Food Service Equipment. As quickly as possible following use, ensure food service personnel set-up, clean, and OP check the gear. Order repair parts and/or required SL-3 items. Get the gear ready for the next operation.

REFERENCES:

1. MCO P10110.14, Food Service SOP
2. NATICK PAM 30-2, Operational Rations
3. NAVMED P-5010-9 (6-91), Chapter 9, Preventive Medicine for Ground Forces